

NATIONAL CANNERS ASSOCIATION INFORMATION LETTER

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McNARY-MAPES REGULATIONS AND STANDARDS REVISED

Revisions of the forms of statement which must appear on canned foods falling below the standards under the McNary-Mapes Act, revised standards for canned peas, peaches, pears, tomatoes, apricots and cherries, and revised standard fill of container for canned foods were promulgated by the Secretary of Agriculture on May 25, and become effective 90 days from that date. These regulations supersede all forms of statements and standards previously promulgated under the McNary-Mapes Act. The standards and regulations, as announced by the Department of Agriculture, follow:

GENERAL FORM OF STATEMENT REQUIRED ON SUBSTANDARD CANNED FOODS*

1. Canned foods which fall below the standards for the various classes of food products which shall be promulgated from time to time shall, unless otherwise provided, bear the name of the article and immediately above or below and parallel therewith, wherever such name appears, a legend in the following form: A rectangular box with solid border not less than 6 points in width, containing as a first line the statement "Below U. S. Standard," and also containing in subsequent line or lines such explanatory statement or statements as may be prescribed under each applicable standard. Border and type shall be on a strongly contrasting, uniform background. Type shall be Cheltenham bold condensed caps, and for containers under one pound net weight the first line 12-point, subsequent lines 8-point; for larger containers the first line 14-point, subsequent lines 10-point. The space between the border and the type, and between the lines, shall be not less than the height of the type of the first line, and the length of the first line shall be not less than two inches.

SPECIAL FORMS OF STATEMENTS

2. When special statements are provided under the several standards such statements shall, in each case, be printed on a strongly contrasting, uniform background, in caps of a size not less than those specified below. If the name of the article appears in any place on the label or package it must be accompanied by the appropriate special statement.

FOR PACKAGES UNDER 1 LB. NET WEIGHT

12-point bold faced

FOR PACKAGES OF 1 LB. NET WEIGHT OR OVER

14-point bold faced

* The expression "canned foods" is used as defined in the Food and Drugs Act, Section 8, Paragraph 5 in the case of food.

PICTORIAL REPRESENTATIONS

3. If a picture of the article is used on any part of the label, the appropriate substandard legend or special statement shall appear immediately above or below such picture.

WARNING

4. The amendment provides that "nothing in this paragraph shall be construed to authorize the manufacture, sale, shipment, or transportation of adulterated or misbranded foods." Accordingly, products which are adulterated or misbranded under any of the other paragraphs of the Food and Drugs Act can not be rendered legal by the employment of any of the substandard statements.

GENERAL STANDARD REQUIREMENTS FOR FILL OF CONTAINER FOR ALL CANNED FOODS

5. Canned food is of standard fill when neither the headspace nor the amount of water, brine, sugar solution, or other packing medium is excessive.

MEANING OF TERMS

6. Headspace is the distance from the bottom of the cover to the highest point of the product. It is excessive in the various classes of canned foods described in paragraph 7, if, when determined by the methods described in that paragraph, it exceeds 10 per cent of the inside height of the container: *Provided*, That no headspace shall be considered excessive which does not exceed $\frac{1}{4}$ inch: *And provided further*, That headspace in products in paragraph 7, class B, shall not be considered excessive when it is less than $1\frac{1}{2}$ times the average thickness of the units, thickness being defined as the greatest height of any portion of the unit when resting on a horizontal surface in the position of greatest stability.

7. Methods of measuring headspace in various classes of canned foods are as follows:

Class A—Headspace determined by direct measurement immediately after opening container. This class comprises (1) canned foods which when opened consist wholly or in large part of liquid material, so that when the contents of the container are drained for two minutes on an 8-mesh sieve less than 90 per cent of the total net contents is left on the sieve, and (2) canned foods which contain little or no free liquid but which consist of a practically homogeneous mass so that there is little or no change in the apparent volume of the mass when it is poured from the container and poured back.

Class B—Headspace determined by measurement after pouring the contents from the container (breaking apart lumps if necessary), pouring them back, and leveling the surface as well as possible without moving the container or pressing downward on the contents. This class comprises canned foods which contain less free liquor than the proportion described under (1) in class A, but which consist of the food in distinct units, so that there is an apparent increase in volume when the product is poured from the container and returned thereto.

8. In the absence of specific standards packing medium is considered excessive when the amount used exceeds that necessary for proper processing without impairment of quality. Packing medium above the amount permitted by the various standards which are herewith, or shall in the future be, promulgated shall be deemed excessive.

SUBSTANDARD DESIGNATION

9. Canned foods which fail to meet the above standard shall bear, in the form specified in paragraph 1, the legend "Below U. S. Standard." The explanatory statement shall be:

- (1) In the case of excess headspace only, "Slack Fill."
- (2) In the case of excess packing medium, whether or not the headspace is excessive, the two-line statement

"Slack Fill
Contains Excess Added Liquid."

CANNED PEACHES

STANDARD OF QUALITY AND CONDITION

10. Standard canned peaches are the normally flavored and normally colored canned food consisting of (1) the normal- and uniform-sized, tender, peeled, mature, unblemished, pitted, unbroken halves of the fruit of the peach tree, and (2) sugar solution of sufficient strength so that the liquid portion of the finished product reads not less than 14° Brix (read at the proper temperature for the instrument used).

MEANING OF TERMS

11. The term "normally colored," as it relates to the fruit, means a naturally developed general effect of yellow.

12. Units of three-fifths of an ounce or larger are considered of normal size.

13. The units shall be considered uniform in size if the weight of the piece of largest size in the can be not more than 80 per cent in excess of the weight of the smallest piece in the can.*

14. The fruit shall be considered tender when not less than 90 per cent of the units by count are completely perforated by a cylindrical rod, five thirty-seconds of an inch in diameter, under a load of 300 grams (approximately 10.6 ounces), applied vertically to the exposed, peeled surface of a test piece carefully fitted into an appropriate holder. In performing this test the rod is placed on the exposed surface under an initial load of 100 grams and the load increased at a uniform, continuous rate of 12 grams per second until the piece is perforated. A convenient method of obtaining the test piece is as follows: Using a cylinder of approximately 1½-inch diameter, made of sheet metal approximately 1/32 inch thick, cut a core from the fruit completely through from the inner surface to the peeled surface, so that the peeled surface is exposed when the cylinder retaining this core is firmly supported on a horizontal, smooth plate. The fruit shall not, however, be so soft that the pieces in the can lose their natural shape when the container is opened and the product is carefully removed to a dish.

15. The fruit shall be considered peeled if there is present per pound of net contents not more than one square inch of peel.

16. The fruit shall be considered unblemished if 80 per cent or more of the pieces in the container are free from unsightly scabs, bruises, frost bites, sunburn, hail injury, raggedness, green or brown colorations, red or dark streaked flesh, or other unsightly blemishes. The term "raggedness" means a frayed condition of the edges.

17. The fruit shall be considered as unbroken halves when 90 per cent or more of the units are unbroken and not excessively trimmed, except that the presence of one broken unit against the cover, which may have been broken by the operation of closing the can, shall be disregarded. Excessive trimming is defined as that amount which destroys the normal shape of the half.

SUBSTANDARD QUALITY DESIGNATION

18. Canned peaches which fail to meet the above standard shall, except as provided in sections (a) to (f) inclusive, bear, in the form specified in paragraph 1, the legend "Below U. S. Standard," together with the explanatory statement "Good Food—Not High Grade."

* The approximate difference in cross section between two peach halves, the larger of which is 80 per cent greater in weight than the smaller, will be shown in a diagram that will appear in the Service and Regulatory Announcements—F. D. No. 4, Rev. 2.

(a) When canned peaches fail to meet the above standard only in that they consist of peaches packed in water, they shall bear one of the following special statements*: "Water pack peaches"; "Peaches in water"; "Peaches packed in water"; "Unsweetened peaches in water".

(b) When canned peaches fail to meet the above standard in that they consist of peeled, whole peaches, otherwise meeting the standard in all respects except that they may not meet the requirement for normal size, they shall bear the special statement* "whole peaches."

(c) When canned peaches fail to meet the above standard in that they consist of uniformly quartered peaches, otherwise meeting the standard in all respects except that they may not meet the requirement for normal size, they shall bear the special statement* "quartered peaches."

(d) When canned peaches fail to meet the above standard only in that they consist of uniformly sliced peaches, otherwise meeting the standard in all respects except that the minimum size of each unit may be one-twelfth of an ounce, they shall bear the special statement* "sliced peaches." In determining tenderness in sliced peaches, when the units are not sufficiently large to admit the obtaining of a test piece in the manner above suggested, a V-shaped metal trough, 1 inch long, $\frac{1}{4}$ inch wide and $\frac{1}{4}$ inch deep, with vertical ends, is a convenient holder.

(e) When canned peaches fail to meet the above standard only in that they are white in color, they shall bear the special statement* "white peaches."

(f) When canned peaches fail to meet the above standard only because of raggedness but are of a type where raggedness is a normal characteristic, for example, freestone peaches, they shall bear a special statement* showing the particular type to which they belong, e. g., "freestone peaches."

STANDARD REQUIREMENT FOR FILL OF CONTAINER

19. Added liquid is excessive in canned peaches when the weight of fruit placed in the container is less than 60 per cent of the weight of water which the sealed container will hold at 68° F., with, when necessary to prevent crushing of the fruit, a tolerance not exceeding the weight of one average piece.

SUBSTANDARD FILL DESIGNATION

20. Canned peaches which fail to meet the above standard shall bear the legend prescribed in paragraph 9.

CANNED PEARS

STANDARD OF QUALITY AND CONDITION

21. Standard canned pears are the normally flavored and normally colored canned food consisting of (1) the normal- and uniform-sized, tender, peeled, mature, unblemished, unbroken halves of the fruit of the pear tree, from which the calyx end and seed cells have been removed, with or without removal of the internal stem, and (2) sugar solution of sufficient strength so that the liquid portion of the finished product reads not less than 13° Brix (read at the proper temperature for the instrument used).

MEANING OF TERMS

22. The term "normally colored," as it relates to the fruit, means a naturally developed, translucent, yellowish white color.

* For required form see paragraph 2.

23. Units of three-fourths of an ounce or larger are considered of normal size.

24. The units shall be considered uniform in size if the weight of the piece of largest size in the can be not more than 80 per cent in excess of the weight of the smallest piece in the can.*

25. The fruit shall be considered tender when not less than 90 per cent of the units by count are completely perforated by a cylindrical rod, 5/32 inch in diameter, under a load of 300 grams (approximately 10.6 ounces), applied vertically to the exposed, peeled surface of a test piece carefully fitted into an appropriate holder. In performing this test the rod is placed on the exposed surface under an initial load of 100 grams and the load increased at a uniform, continuous rate of 12 grams per second until the piece is perforated. A convenient method of obtaining the test piece is as follows: Using a cylinder of approximately 1 1/4 inches diameter, made of sheet metal approximately 1/32 inch thick, cut a core from the fruit completely through from the inner surface to the peeled surface so that the peeled surface is exposed when the cylinder retaining this core is firmly supported on a horizontal, smooth plate. The fruit shall not, however, be so soft that the pieces in the can lose their natural shape when the container is opened and the product is carefully removed to a dish.

26. The fruit shall be considered peeled if there is present per pound of net contents not more than one square inch of peel.

27. The fruit shall be considered unblemished if 80 per cent or more of the pieces in the container are free from unsightly scabs, bruises, gritty portions, raggedness, pink or brown colorations, or other unsightly blemishes. The term "raggedness" means a frayed condition of the edges.

28. The fruit shall be considered as unbroken halves when 90 per cent or more of the units are unbroken and not excessively trimmed, except that the presence of one broken unit against the cover, which may have been broken by the operation of closing the can, shall be disregarded. Excessive trimming is defined as that amount which destroys the normal shape of the half.

SUBSTANDARD QUALITY DESIGNATION

29. Canned pears which fail to meet the above standard shall, except as provided in sections (a) to (d) inclusive, bear, in the form specified in paragraph 1, the legend "Below U. S. Standard," together with the explanatory statement "Good Food—Not High Grade."

(a) When canned pears fail to meet the above standard only in that they consist of pears packed in water, they shall bear one of the following special statements†: "Water pack pears"; "Pears in water"; "Pears packed in water"; "Unsweetened pears in water."

(b) When canned pears fail to meet the above standard in that they consist of peeled, whole pears, otherwise meeting the standard in all respects except that they may not meet the requirement for normal size, they shall bear the special statement† "whole pears."

(c) When canned pears fail to meet the above standard in that they consist of uniformly quartered pears, otherwise meeting the standard in all respects except that they may not meet the requirement for normal size, they shall bear the special statement† "quartered pears."

(d) When canned pears fail to meet the above standard only

* The approximate difference in cross section between two pear halves, the larger of which is 80 per cent greater in weight than the smaller, will be shown in a diagram that will appear in the Service and Regulatory Announcements—F. D. No. 4, Rev. 2.

† For required form see paragraph 2.

because of the presence of gritty portions but are of a type where gritty portions are a normal characteristic, such as Kieffer pears, they shall bear a special statement* showing the particular type to which they belong, e. g., "Kieffer pears."

STANDARD REQUIREMENT FOR FILL OF CONTAINER

30. Added liquid is excessive in canned pears when the weight of fruit placed in the container is less than 60 per cent of the weight of water which the sealed container will hold at 68° F., with, when necessary to prevent crushing of the fruit, a tolerance not exceeding the weight of one average piece.

SUBSTANDARD FILL DESIGNATION

31. Canned pears which fail to meet the above standard shall bear the legend prescribed in paragraph 9.

CANNED PEAS

STANDARD OF QUALITY AND CONDITION

32. Standard canned peas are the normally flavored and normally colored canned food consisting of the tender, immature, unbroken seed of the common or garden pea (*Pisum sativum*), with or without seasoning (sugar, salt), and with or without added potable water. The product is practically free from foreign material and, in the case of products containing added liquid, the liquor present is reasonably clear.

MEANING OF TERMS

33. The term "normally colored," as it relates to the peas, means a naturally developed general effect of green, with not to exceed 4 per cent by count of off-colored peas, such as brown, brown-spotted, white or yellowish white peas.

34. The peas shall be considered tender if 90 per cent or more by count are sufficiently soft so that either cotyledon is crushed by a weight of less than 907.2 grams (2 pounds) by the following method: Remove the skin of the pea and place one cotyledon on its flat surface on a horizontal, smooth plate. By means of a second horizontal, smooth plate apply vertically an initial load of 100 grams and increase the load at a uniform, continuous rate of 12 grams per second until the cotyledon is compressed to one-fourth its original thickness.

35. The pea seed is considered unbroken if 80 per cent or more of the units by count are in such a condition that the two cotyledons are still held together by the skin, even though the cotyledons may be cracked or partially crushed, or the skin split. Each major portion of a skin or cotyledon not included in the above definition is considered as a broken pea.

36. The peas are considered practically free from foreign material when they are entirely free from material which varies greatly in size or specific gravity from peas, such as stones, large pieces of pea shell, sticks; and when they contain per each two ounces of net contents not more than one piece of material which closely approximates peas in size and specific gravity, such as thistle buds, daisy heads, portions of radish seed pods. The difficulty of absolute freedom from the latter class of foreign material occasionally renders its complete exclusion impracticable.

37. A badly clouded liquor with considerable sediment is not considered reasonably clear.

SUBSTANDARD QUALITY DESIGNATION

38. Canned peas which fail to meet the above standard shall bear, in the form specified in paragraph 1, the legend "Below U. S. Standard." The explanatory statement, except as provided in section (a), shall be "Low Quality But Not Illegal."

(a) When canned peas fail to meet the above standard only

* For required form see paragraph 2.

in that they are artificially colored, they shall bear whichever one of the following explanatory statements is appropriate: "Because artificially colored"; "Because certified color added."

(b) Canned peas which fail to meet the above standard in that they are prepared from mature, soaked dry peas shall also bear, in the form prescribed in paragraph 2, the special statement "soaked dry peas."

STANDARD REQUIREMENT FOR FILL OF CONTAINER

39. Added liquid is excessive in canned peas when the proportion of free liquid in the product is such that when the contents of the container are poured out and poured back into the container standing on a level surface, and the peas leveled without downward pressure, the liquid completely covers the peas.

SUBSTANDARD FILL DESIGNATION

40. Canned peas which fail to meet the above standard shall bear the legend prescribed in paragraph 9.

CANNED TOMATOES

STANDARD OF QUALITY AND CONDITION

41. Standard canned tomatoes are the normally flavored and normally colored canned food consisting of the peeled, cored, and trimmed whole or large pieces of the mature red fruit of the tomato vine (*Lycopersicon esculentum*), with or without tomato juice to fill the interstices, and with or without added seasoning (sugar, salt).

MEANING OF TERMS

42. The fruit shall be considered as whole or in large pieces when at least 45 per cent of the total contents are retained after draining for two minutes on a sieve* having 2 meshes to the inch. On containers of less than 3 pounds net weight, sieves 8 inches in diameter are used. On containers of 3 pounds net weight or more, sieves 12 inches in diameter are used.

43. The term "normally colored" means a naturally developed red, such that the color of a one-inch layer of the homogeneous pulped meats is equivalent to that produced by a combination of the following spinning Munsell color discs:

- (1) 5R 2.6/13 (glossy finish)
- (2) 2.5YR 5/12 (glossy finish)
- (3) N 1/ (glossy finish)
- (4) N 4/ (mat finish)

If the color, when viewed in full daylight or its equivalent, is matched by such a combination in which the exposed area of disc (1) covers one-third or more of the circle, and the exposed area of disc (2) does not exceed that of (1), the sample meets the minimum color requirement, regardless of the exposed area of discs (3) and (4). In performing this test the material retained on the 2-mesh sieve is pulped and freed from air bubbles. It is then placed in a black container and visible seeds are removed by skimming or pressing below the surface.

44. The fruit shall be considered as peeled when there are not more than 3 square inches of peel per pound of net contents in any one container, provided that the average amount of peel per pound of net contents of the lot does not exceed one square inch.

45. The fruit shall be considered as trimmed when the maximum cross sectional area of all unsightly blemishes does not exceed one-fourth square inch per pound of net contents in the container.

* Wire of a uniform diameter, not less than 0.04 nor more than 0.07 inch.

SUBSTANDARD QUALITY DESIGNATION

46. Canned tomatoes which fail to meet the above standard shall bear, in the form specified in paragraph 1, the legend "Below U. S. Standard," together with the explanatory statement "Low Quality But Not Illegal."

STANDARD REQUIREMENT FOR FILL OF CONTAINER

47. Added liquid is excessive in canned tomatoes when the amount of tomato juice added exceeds that which drains from the peeled, cored and trimmed tomatoes present in the can, or its equivalent in the drained juice of other peeled, cored and trimmed tomatoes: *Provided*, That when peeled and cored whole tomatoes are packed and processed in such a manner as to retain the tomatoes in a practically whole condition when opened, the liquid is not considered excessive when there is added the juice of other peeled, cored and trimmed tomatoes in amount not exceeding that necessary to fill the interstices.

SUBSTANDARD FILL DESIGNATION

48. Canned tomatoes which fail to meet the above standard shall, except as provided in section (a), bear the legend specified in paragraph 9.

(a) When canned tomatoes fail to meet the above standard only in that they contain added tomato products, they shall bear the appropriate special statement* to show that fact, for example, "tomatoes with puree from trimmings."

CANNED APRICOTS

STANDARD OF QUALITY AND CONDITION

49. Standard canned apricots are the normally flavored and, normally colored canned food consisting of (1) the normal- and uniform-sized, tender, unpeeled, mature, unblemished, pitted, unbroken halves of the fruit of the apricot tree and (2) sugar solution of sufficient strength so that the liquid portion of the finished product reads not less than 16° Brix (read at the proper temperature for the instrument used).

MEANING OF TERMS

50. The term "normally colored," as it relates to the fruit, means a naturally developed general effect of yellow.

51. Units of three-eighths of an ounce or larger are considered of normal size.

52. The units shall be considered uniform in size if the weight of the piece of largest size in the can be not more than 80 per cent in excess of the weight of the smallest piece in the can.†

53. The fruit shall be considered tender when the flesh of not less than 90 per cent of the units by count is completely perforated by a cylindrical rod 3/16 inch in diameter, under a load of 300 grams (approximately 10.6 ounces), applied vertically to the exposed, peeled surface of a test piece carefully placed on an appropriate support. In performing this test the rod is placed on the exposed surface under an initial load of 100 grams and the load increased at a uniform, continuous rate of 12 grams per second until the piece is perforated. The test piece is conveniently supported on a rigid, convex surface of such curvature as to fit into the seed cavity and permit it to maintain its normal shape. The peel is conveniently removed with pointed, sharp scissors. The fruit shall not, however, be so soft that the pieces in the can lose their natural shape when the container is opened and the product is carefully removed to a dish.

* For required form see paragraph 2.

† The approximate difference in cross section between two apricot halves, the larger of which is 80 per cent greater in weight than the smaller, will be shown in a diagram that will appear in the Service and Regulatory Announcements—F. D. No. 4, Rev. 2.

54. The fruit shall be considered unblemished if 80 per cent or more of the pieces in the container are free from unsightly scabs, bruises, frost bites, sunburn, hail injury, green or brown colorations, or other unsightly blemishes.

55. The fruit shall be considered as unbroken halves when 90 per cent or more of the units are unbroken and not excessively trimmed, except that the presence of one broken unit against the cover, which may have been broken by the operation of closing the can, shall be disregarded. Excessive trimming is defined as that amount which destroys the normal shape of the half.

SUBSTANDARD QUALITY DESIGNATION

56. Canned apricots which fail to meet the above standard shall, except as provided in sections (a) to (d) inclusive, bear, in the form specified in paragraph 1, the legend "Below U. S. Standard," together with the explanatory statement "Good Food—Not High Grade."

(a) When canned apricots fail to meet the above standard only in that they consist of apricots packed in water, they shall bear one of the following special statements *: "Water pack apricots"; "Apricots in water"; "Apricots packed in water"; "Un-sweetened apricots in water."

(b) When canned apricots fail to meet the above standard only in that the halves are peeled, they shall bear the special statement * "peeled apricots."

(c) When canned apricots fail to meet the above standard only in that they consist of unpeeled, whole apricots, otherwise meeting the standard in all respects except that they may not meet the requirement for normal size, they shall bear the special statement * "whole apricots."

(d) When canned apricots fail to meet the above standard only in that they consist of uniformly sliced, peeled apricots, otherwise meeting the standard in all respects except that the minimum size of each unit may be one-twentieth of an ounce, they shall bear the special statement * "sliced, peeled apricots."

STANDARD REQUIREMENT FOR FILL OF CONTAINER

57. Added liquid is excessive in canned apricots when the weight of fruit placed in the container is less than 60 per cent of the weight of water which the sealed container will hold at 68° F., with, when necessary to prevent crushing of the fruit, a tolerance not exceeding the weight of two average pieces.

SUBSTANDARD FILL DESIGNATION

58. Canned apricots which fail to meet the above standard shall bear the legend prescribed in paragraph 9.

CANNED CHERRIES

STANDARD OF QUALITY AND CONDITION

59. Standard canned cherries are the normally flavored and normally colored canned food consisting of (1) the normal- and uniform-sized, fleshy, mature, unblemished, stemmed, whole fruit of the cherry tree and (2) sugar solution of sufficient strength so that the liquid portion of the finished product reads not less than 16° Brix (read at the proper temperature for the instrument used).

MEANING OF TERMS

60. The fruit shall be considered normally colored if the naturally developed general color of the flesh be yellowish white.

61. Units of one-tenth of an ounce or larger are considered of normal size.

* For required form see paragraph 2.

62. The units shall be considered uniform in size if the weight of the piece of largest size in the can be not more than 80 per cent in excess of the weight of the smallest piece in the can.*

63. The fruit shall be considered fleshy if the skin and flesh of the drained cherries are 88 per cent or more of their total weight.

64. The fruit shall be considered unblemished if 80 per cent or more of the units in the container are free from unsightly scabs, excessive healed cracks, or other unsightly blemishes. Cracks are considered excessive when their total combined length and width exceeds one-half inch, excluding checks less than one-eighth inch wide located in the stem depression and concentric with its sides. Unhealed cracks which form during cooking are not considered blemishes.

SUBSTANDARD QUALITY DESIGNATION

65. Canned cherries which fail to meet the above standard shall, except as provided in sections (b) to (d) inclusive, bear, in the form specified in paragraph 1, the legend "Below U. S. Standard," together with the explanatory statement "Good Food—Not High Grade."

(a) Canned cherries from which only a portion of the pits have been removed, so that there is present more than one cherry pit, or its equivalent in broken pieces of shell, per each 10 ounces of net contents, shall bear the above legend and also the special statement † "partially pitted cherries."

(b) When canned cherries fail to meet the above standard only in that they consist of cherries packed in water, they shall bear one of the following special statements†: "Water pack cherries"; "Cherries in water"; "Cherries packed in water"; "Unsweetened cherries in water."

(c) When canned cherries fail to meet the above standard only in that they consist of pitted whole cherries, otherwise meeting the standard except that they may not meet the requirement for normal size, they shall bear the special statement† "pitted cherries."

(d) When canned cherries fail to meet the above standard only because of color but are of a type where the flesh is of some color other than yellowish white, as red sour cherries, Bing cherries, black cherries, et cetera, they shall bear a special statement† showing the type to which they belong.

STANDARD REQUIREMENT FOR FILL OF CONTAINER

66. Added liquid is excessive in canned cherries when the weight of fruit placed in the container is less than 60 per cent of the weight of water which the sealed container will hold at 68° F., with, when necessary to prevent crushing of the fruit, a tolerance not exceeding the weight of one average piece.

SUBSTANDARD FILL DESIGNATION

67. Canned cherries which fail to meet the above standard shall bear the legend prescribed in paragraph 9.

PACKERS DENIED REHEARING

The Supreme Court on May 23 denied the rehearing sought by Armour & Co. and Swift & Co. in the packers' consent decree case. Modification of the consent decree was held by the U. S.

* The approximate difference in cross section between two cherries, the larger of which is 80 per cent greater in weight than the smaller, will be shown in a diagram that will appear in the Service and Regulatory Announcements—F. D. No. 4, Rev. 2.

† For required form see paragraph 2.

Supreme Court in its decision on May 3 to be without legal justification, thus reversing a ruling of the Supreme Court of the District of Columbia, which held that the packers were entitled to a modification in part of the consent decree.

CONDITION OF GREEN PEAS FOR CANNING

State	May 15, 1932	May 15, 1931	5-year aver. May 15, 1926-1930
	Per cent	Per cent	Per cent
Maine	(a)	(a)	(a)
New York	85	92	82
New Jersey	90	90	87
Pennsylvania	90	84	77
Ohio	81	94	79
Indiana	90	89	87
Illinois	90	82	89
Michigan	91	85	d 80
Wisconsin	92	79	79
Minnesota	97	91	89
Delaware	84	84	79
Maryland	81	80	85
Montana	98	(b)	d 83
Colorado	(a)	95	96
Utah	92	77	92
Washington	(a)	90	90
California	(b)	75	d 76
Other states c	87	87	83
U. S. average	89.9	83.8	81.6

a Too early to report condition.

b No report.

c "Other states" include Idaho, Iowa, Kansas, Tennessee, Virginia and Wyoming.

d Less than 5-year average.

INTENDED ACREAGE OF PIMIENTOS FOR CANNING

According to reports to the Division of Crop and Livestock Estimates from growers and packers, the 1932 intended acreage of pimientos in California and Georgia is 2 per cent above the acreage harvested in 1931, but is 13 per cent below the average harvested acreage for the five-year period, 1926 to 1930. An indicated decrease in Georgia is offset by an increase in California.

The following table gives the estimates of harvested acreage from 1927 to 1931, inclusive, along with the total acreage which will be planted in 1932 if the reported intentions are carried out:

State	HARVESTED ACREAGE					Intended
	1927	1928	1929	1930	1931	1932
	Acres	Acres	Acres	Acres	Acres	Acres
California	3,340	3,250	2,120	2,140	1,040	1,480
Georgia	3,700	5,600	6,969	6,800	5,900	5,300
Total	7,040	8,850	9,020	8,940	6,940	6,780

USE OF MEMBERSHIP STATEMENT AND SEAL ON CONTRACTS

The Administrative Council has authorized members of the Association in good standing to use on their sales contracts the statement "Member of the National Cannery Association," along with a reproduction of the seal of the Association.

A cut containing this wording, along with the seal, is now being prepared, and matrices of this cut will be furnished to members upon application.

INVESTIGATION OF CRAB MEAT PRODUCTION COSTS ORDERED

By a Senate resolution adopted May 24, the U. S. Tariff Commission is directed to investigate the cost of production of domestic and foreign crab meat, fresh or frozen, or prepared or preserved in any manner, including crab paste and crab sauce. The resolution was submitted by Senator Goldsborough, of Maryland.

GEORGIA PEACH CROP SMALLEST IN YEARS

Commercial production of peaches in Georgia this year will likely be the smallest crop of any year of the period 1917-1931. Reports from commercial growers on mid-May prospects indicated probable shipments of about 3,800 cars, compared with 13,586 last year and 8,632 in 1930. The next smallest crop was in 1917, when 4,098 cars were shipped.

TOMATO PRODUCTS IMPORTS

	Canned Tomatoes		Tomato Paste	
	Pounds	Value	Pounds	Value
1931				
January	5,611,727	\$198,377	790,143	\$62,730
February	7,375,831	235,570	873,380	75,763
March	7,000,827	243,769	907,242	66,645
April	9,932,389	364,172	1,642,420	149,668
Total	29,920,774	1,041,888	4,219,185	354,812
1932				
January	10,461,256	307,270	977,601	60,177
February	11,743,475	341,551	652,718	41,161
March	10,002,412	329,724	716,882	44,600
April	11,435,615	388,655	961,844	70,524
Total	44,632,758	1,367,200	3,309,135	216,462

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